

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claims 1-15 (Cancelled)

16. (previously presented) A method of delivering a medicament comprising the steps of:

providing a pullulan free edible film composition which comprises an effective amount of at least one medicament in the film composition to an individual, wherein the film composition further comprises:

an effective amount of at least two film forming agents comprising cellulose and starch;

an effective amount of at least one bulk filler agent; and

an effective amount of at least one plasticizing agent; and

orally consuming the film composition by the individual to release the medicament into the oral cavity wherein the edible film dissolves quickly in the oral cavity of the user.

17. (previously presented) The method of Claim 16, wherein the medicament is a member selected from the group consisting of a pH control agent, an oral care agent, a breath freshening agent, a pharmaceutical agent, a nutraceutical agent, a salivary stimulant agent, a vitamin, a mineral, derivatives thereof and combinations thereof.

18. (previously presented) The method of Claim 16, wherein the method further includes the step of incorporating an effective amount of at least one thickening agent into the film composition.

19. (previously presented) A method of treating halitosis comprising the steps of:

providing a pullulan free edible film composition which comprises an effective amount of at least one breath freshening agent to an individual, wherein the film composition further comprises:

an effective amount of at least two film forming agents comprising cellulose and starch;

an effective amount of at least one bulk filler agent; and

an effective amount of at least one plasticizing agent; and  
orally consuming the film composition by the individual to release the breath freshening agent into the oral cavity to treat halitosis wherein the edible film dissolves quickly in the oral cavity of the user.

Claims 20-24 (cancelled)

25. (previously presented) A pullulan free edible film composition comprising:  
an effective amount of at least two film forming agents comprising cellulose and starch;  
an effective amount of at least one bulk filling agent; and  
an effective amount of at least one plasticizing agent, wherein the edible film dissolves quickly in the mouth of the user.

26. (previously presented) The composition of Claim 25, wherein the cellulose comprises from approximately about 10% to about 90% dry weight of the composition.

27. (previously presented) The composition of Claim 25, wherein the cellulose is selected from the group consisting of cellulose ethers, methylcellulose, ethylcellulose, hydroxymethylcellulose, hydroxypropylmethylcellulose, microcrystalline cellulose and carboxymethylcellulose.

28. (previously presented) The composition of Claim 25, wherein the starch comprises from approximately about 10% to about 90% dry of the composition.

29. (previously presented) The composition of Claim 25, wherein the starch is selected from the group consisting of acid-thinned, substituted, oxidized, and hydrolyzed starches.

30. (previously presented) The composition of Claim 28, wherein the starch is maltodextrin.

31. (previously presented) The composition of Claim 25, wherein the bulk filling agent comprises from approximately about 10% to about 90% dry weight of the composition.

32. (previously presented) The composition of Claim 25, wherein the bulk filling agent is selected from the group consisting of magnesium carbonate, calcium carbonate, calcium phosphate, calcium sulphate, magnesium silicate, aluminum silicate, ground limestone, clay, talc, titanium dioxide, microcrystalline cellulose, cellulose polymers, derivatives thereof and combinations thereof.

33. (previously presented) The composition of Claim 25, wherein the plasticizing agent comprises less than 20% by dry weight of the composition.

34. (previously presented) The composition of Claim 25, wherein the plasticizing agent is selected from the group consisting of glycerin, polyethylene glycol, propylene glycol, polyols, hydrogenated starch hydrolysates, corn syrup, derivatives thereof and combinations thereof.

35. (previously presented) The composition of Claim 25, wherein the composition comprises a hydrocolloid.

36. (previously presented) The composition of Claim 35, wherein the hydrocolloid is selected from the group consisting of guar gum, locust bean gum, carrageenan, konjac, and alginate.

37. (previously presented) The composition of Claim 25, wherein the composition further comprises an effective amount of at least one medicament.

38. (previously presented) The composition of Claim 37, wherein the medicament is selected from the group consisting of a pH control agent, an oral care agent, a breath freshening agent, a pharmaceutical agent, a nutraceutical agent, a salivary stimulant agent, a vitamin, a mineral, derivatives thereof and combinations thereof.

39. (previously presented) The composition of Claim 25, further comprising an acid.

40. (previously presented) The composition of Claim 39, wherein the acid is selected from the group consisting of citric, lactic, malic, ascorbic, succinic, adipic, fumaric, and tartaric acid.

41. (previously presented) A method of making a pullulan free edible film composition comprising the steps of:

providing at least two film forming agents comprising cellulose and starch;

providing an effective amount of at least one bulk filling agent;

providing an effective amount of at least one plasticizing agent; and

combining the film forming agent, bulk filling agent, and plasticizing agent to produce an edible film that quickly dissolves in the mouth of the user.

42. (previously presented) The method of Claim 41, wherein the method further includes the step of incorporating an effective amount of at least one thickening agent into the film composition.

43. (previously presented) The method of Claim 41, wherein the method further includes the step of incorporating an effective amount of food grade acid.